

COPENHAGEN COFFEE LAB



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It’s no secret that the last couple of years have been tough for companies across industries. Copenhagen Coffee Lab, in its current form, was founded in 2018, so when the Covid-19 pandemic hit in 2020 we were still a relatively young company. Our focus during the pandemic was getting out on the other side doing the best we could for our dedicated employees, and prevent having to break valuable collaborations with our suppliers.

Now that we’re on the other side of things, we’ll start the journey of bettering our sustainability as a company - environmentally as well as socially.



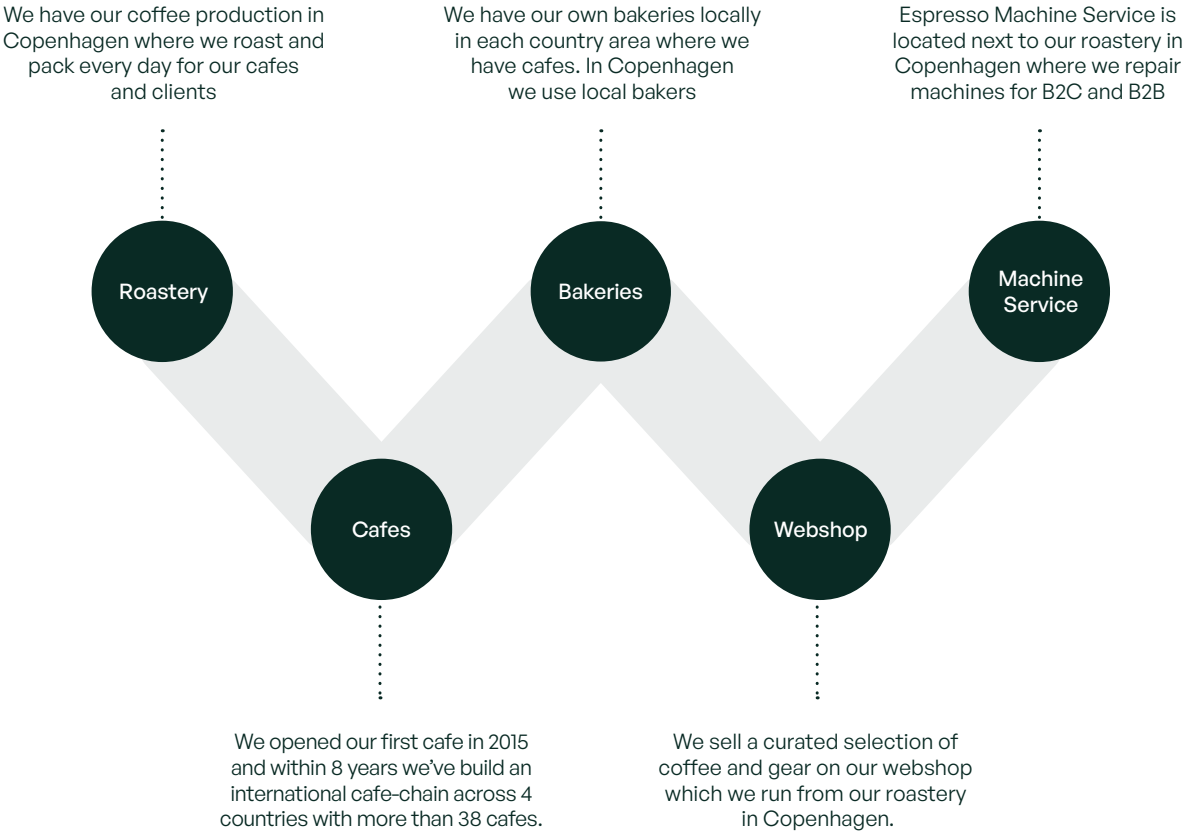
Allan Nielsen and Jacob Karlsen are the people originally behind Copenhagen Coffee Lab. They started their adventure in 2008 as a barista event service company with the dream of one day becoming a worldwide coffee brand. In 2013 they founded Copenhagen Coffee Lab after making the decision to start roasting their own coffee.

Whilst the company was gaining new collaborations in Denmark, the first Copenhagen Coffee Lab cafe opened in Lisbon in 2015. Three years later in 2018 Allan and Jacob was joined by Ole Kristoffersen and Steen Skallebæk who previously have had success in the danish baking industry. The four of them redeveloped the company into what Copenhagen Coffee Lab is today.

Today the company consists of one roastery located in Copenhagen as well as 38 cafes across Germany, France, Portugal and Denmark.

Alfama
Lisbon, Portugal





Administration & Roastery

Båd havnsgade 44F
2450 Copenhagen
Denmark

Bakeries (004)

Jacobsenweg 17
22525 Hamburg
Germany

Am Fallhammer 4
40221 Düsseldorf
Germany

Escolas Gerais 34
1100-213 Lisbon
Portugal

2594 Route Nationale 7
06270 Villeneuve Loubet
France

Cafes in Denmark (002)

Strandlodsvej 48
2300 Copenhagen
Denmark

Copenhagen Airport
2770 Kastrup
Denmark

Cafes in Germany (024)

Bahrenfelder Straße 181
22765 Hamburg
Germany

Poolstraße 34
20355 Hamburg
Germany

Neuer Kamp 31
20359 Hamburg
Germany

Eppendorfer Landstraße
4, 20249 Hamburg
Germany

Mönckebergstraße 27
20095 Hamburg
Germany

Possmoorweg 6
22301 Hamburg
Germany

Weidenallee 2
20357 Hamburg
Germany

Osterstraße 80,
20259 Hamburg
Germany

Fuhlsbüttler Strasse 132
22305 Hamburg,
Germany

Frankenstraße 41
40476 Düsseldorf
Germany

Berliner Allee 29
40212 Düsseldorf
Germany

Carlsplatz 20-21
40213 Düsseldorf
Germany

Lueg Allé 136
40545 Düsseldorf
Germany

Ittisstraße 155
50825 Cologne
Germany

Vogelsanger Straße
191A, 50825 Cologne,
Germany

Dorfstrasse 63, Rumeln
47239 Duisburg
Germany

Großenbaumer Allee
130, 47269 Duisburg
Germany

Martinstraße 51
47058 Duisburg
Germany

Sternbuschweg 54
47057 Duisburg
Germany

Martinstraße 51
47058 Duisburg
Germany

Germarkenstraße 74
45147 Essen
Germany

Hildegardstraße 1
45130 Essen
Germany

Homburgerstraße 206
47441 Moers
Germany

Düsseldorfer Straße 81
45481 Mülheim
Germany

Cafes in France (005)

5 Marche Forville
06400 Cannes
France

1 Boulevard Carnot
06400 Cannes
France

35 Cours Masséna
06600 Antibes
France

28 Promenade de la Plage
06800, Cagnes Sur Mer
France

2594 Route Nationale 7
06270 Villeneuve Loubet
France

Cafes in Portugal (008)

Rua Nova da Piedade 10
1200-192 Lisbon
Portugal

Av. Álvares Cabral 13C
1250-015 Lisbon
Portugal

Rua de Sao Paulo 60-62
1200-019 Lisbon
Portugal

Escolas Gerais 34
1100-213 Lisbon
Portugal

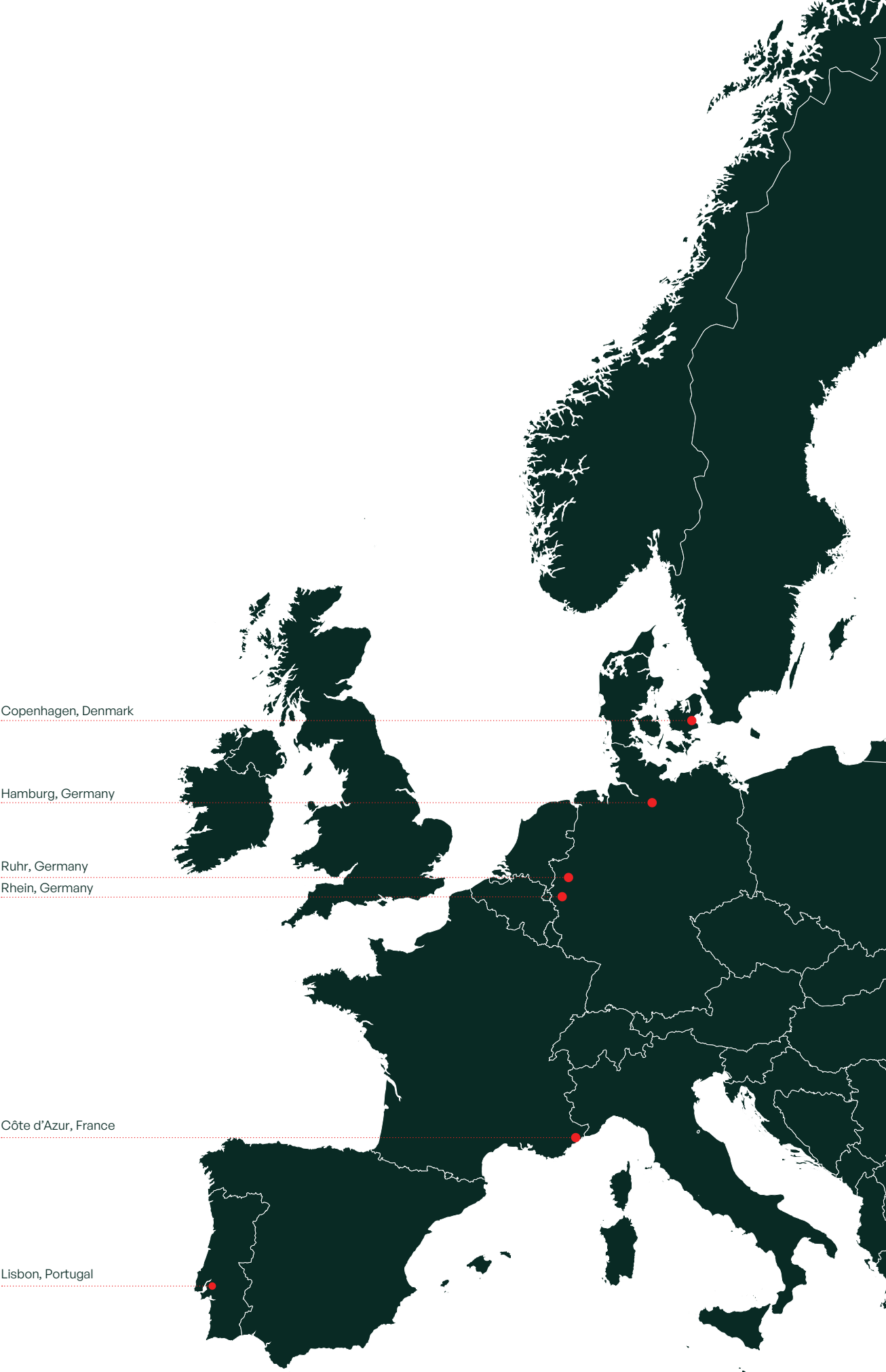
Rua Prior do Crato 1a
1350-259 Lisbon
Portugal

Campo de Santa Clara
136, 1100-474 Lisbon
Portugal

Rua dos Douradores 190
1100-213 Lisbon
Portugal

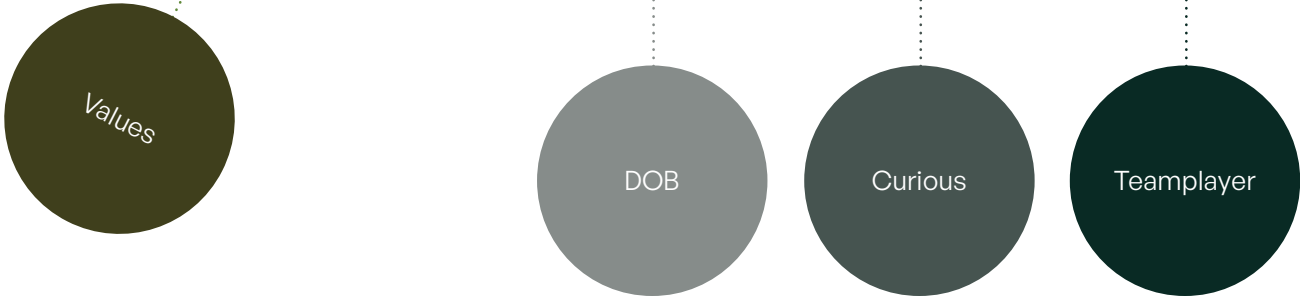
Culturgest, R. Arco do
Cego 50, 1000-300
Lisbon, Portugal

Locations





Our Values



We do our best

We're passionate about what we do which is why we always make an effort to do our best in any given situation.

Everything we do is aimed at giving our guests the best possible experience. We want what's best for each other and for Copenhagen Coffee Lab.

We stay curious

We're a company of curious people, always looking for ways to improve our practice in everything we do.

We're involved and proactive when we do our daily duties, and we always encourage initiatives to solve tasks in efficient, creative or innovative ways.

We are team players

In Copenhagen Coffee Lab we're all part of one team. We respect each other and hold each other accountable to get stuff done and move the team forward. We're honest with each other, and have respect for our colleagues and our guests. We always stick up for each other, and make an effort to appreciate our colleague's work.



Reducing the carbon footprint

We see our roasting process as a craft, and we can only ever be as good as the tools we are working with. Here in the Lab, we utilise the most efficient roasting tool available to us, the Loring S70 Peregrine. Its single burner convection design produces consistent and precisely developed coffee every time.

This great feat of engineering allows us to significantly reduce our carbon footprint, recycling the air batch by batch, working with almost complete convection. With traditional roasters, there is comparatively more conductive heat transfer, risk of greater roast difference between the inner and outer bean, and an increased risk of over roasting the coffee. With Loring, the heat transfer is drastically more efficient, meaning more to play with when profiling our coffees, and up to 80% less fuel and greenhouse gases per roasted batch when compared to traditional roasters.

Quality

Utilising our many years of experience in the field, our roasters profile each batch according to its terroir, its process, and brewing method, ensuring a pinpoint portion of development so that no detection of the roasting process can ever distract you from the true flavour experience of the coffee. Coupled with our extensive daily quality control measures this allows for dynamic and progressive roast profiling and produces a consistent product no matter the volume. All of this contributes to our exceptional control over each coffees flavour potential.





Coffee Trade

Right from our company’s beginning we’ve been focused on creating and nurturing good and close relationships with the coffee farms we work with. We always strive to have as few links as possible between the farm and the customer, as we feel this is the best way to ensure the quality and integrity of our coffee.

We prioritize long running collaborations as we believe this makes a difference in the areas we source our coffee from.



Organic Coffees

We always want our customers to have organic options within our coffee range.

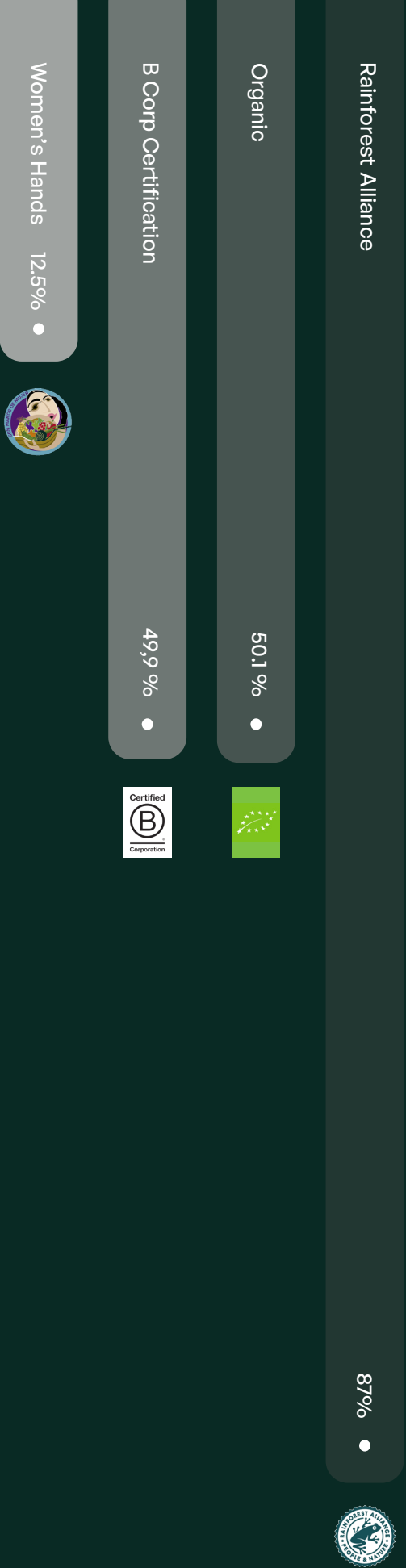
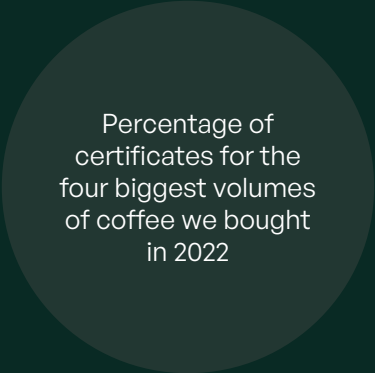
But in our opinion organic is not always a certification of quality, and not all coffee that is produced organically is necessarily certified. We have trusted relationships with our suppliers that offer a diverse range of coffees that meet our vision of quality, whilst matching the standards and preferences of our customer base.



Direct Trade

Although we use importing companies to deal with logistics and storage of our coffees, our focus is to trade directly with coops and farmers.

in our opinion the aim of Direct-Trade is to create more transparency in the supply chain and build trusted partnerships which embrace direct relationships between roasters and producers.



- Women’s Hands
- B Corp Certification
- Organic
- Rainforest Alliance

Big volume green coffees we bought in 2022			
	Kilograms	Relationship	Purchase Price pr. kg
● Finca Ceylan, Guatemala	37960 kg	5 years	7.76 €
● Red Eoolsierra, Colombia	19950 kg	4 years	7.40 €
● ● ● ProExo, Honduras	57960 kg	4 years	5.69 €
● ● Campo Das Vetentes, Brazil	76800 kg	2 years	6.50 €

The diagram above shows our 4 biggest volumes for 2022.

Besides these coffees, we have a small range of coffees that we change regularly (seasonal coffees). Even though we value and prioritize having long term collaborations with our suppliers. Copenhagen Coffee Lab wouldn’t be the same if we didn’t keep exploring the potential of new coffees.



sneak peek



100% recyclable - made from mono-material



CO2 Neutral production



It's been a goal of ours for a while to find a more sustainable solution to our coffee bags. It's important for us to choose the right materials for our bags so we don't have to compromise on the quality of our products. Until now our packaging has consisted of three materials, which means that the bags weren't recyclable.

This year we'll be changing our packaging to mono-material which is a 100% recyclable material. We're very excited about making this change as the new bags will keep our coffees fresh whilst allowing our customers to recycle the bags after enjoying their coffees.





Waste sorting has been a priority at our Roastery for years, but this year we'll be setting up a new system for sorting waste in all stores as well. We've also been prioritizing the use of electrical cars instead of fuel driven for our daily service and deliveries in Copenhagen. Furthermore we have an ambition to find a way to reuse the heat that is produced in our coffee production, so it doesn't go to waste. In 2022 we've focussed on finding a more sustainable solution to our coffee bags and our to-go cups. This will be implemented during the first half of 2023.



Since opening of our first bakery we always made sure to choose the best ingredients for our bread and pastries. We believe that this is essential in order to ensure we always have high quality products in our shops. To this day, we are now running bakeries in 3 European countries, we continuously prioritize high quality ingredients as well as shopping as local as possible.



Natural ingredients

In our bakeries quality and taste comes first. We always use natural ingredients, and don't add anything to artificially preserve our products.



Vegan Options

In the later years we have focused on developing good vegan options in all bakeries.

We always have vegan cake options and most of our bread is vegan as well. This is something we'll continue to explore further in the coming years as we see a growing demand for vegan options.



Local Products

We always try to shop as local as possible to prevent unnecessary shipping.

An example of a local supplier is that we in Hamburg have our non-homogenized milk delivered in reusable glass bottles from a local farm.







Reducing Food Waste

One thing we’re always aware of is how we can reduce food waste in our cafes and bakeries. The bread you find in our shops is always freshly made that same day, but the lifespan of the bread doesn’t end when the shops close. To reduce food waste we use our leftover bread in other recipes - for instance for our rye granola and rye chips.

Too Good To Go

To further reduce food waste we have had a long term collaboration with Too Good To Go. For us this collaboration is an excellent way of making sure that the time and ingredients put into our products isn’t wasted.



As a company with employees in both Demark, Germany, France & Portugal, having a close contact with everyone can sometimes be challenging. This year we are working on increasing the contact between staff and administration. We value our employees very much and want to make sure that they get their voices heard.

We’ve been working on an app that allows all employees to communicate across teams and borders. It also allows us to make surveys, so we can get more direct feedback on their experience in Copenhagen Coffee Lab.

Social goals

Our goal is to have happy employees who always feel supported and encouraged to be the best versions of themselves. We have a no tolerance policy for discrimination, as we want all employees as well as customers to feel welcome and safe in our spaces. This goes for our Social Media as well where all discriminating behavior will be removed and reported immediately.



The desire to move and evolve along with the changes we see in the world around us, is deeply embedded in our company values. As a company, we're always looking for ways to improve our practice in everything we do.

Transparency and sustainability is becoming a big priority in the coffee and food industry, and we want to be a part of that change.

We're using this report as a tool to track our progress as we continuously work to become more sustainable. This sustainability report is our first step towards becoming more sustainable as a company. There will be more to come in the following years, documenting our journey.

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